



Kitchen & Cocktail

(FRESH INGREDIENTS SOURCED LOCALLY)

RESTAURANT WEEK MENU

\$30 PER PERSON

APPETIZERS:

- **HOUSE SMOKED SALMON:** DILL CREAM, RED ONION AND CAPER.
- **PORK AND BEEF MEATBALLS:** DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, BASIL AND TOPPED WITH PARMESAN CHEESE.
- **HOUSE SALAD:** FIELD GREENS, TOMATO, RED ONION, CARROT, CUCUMBER AND OUR HOMEMADE HERB VINAIGRETTE.
- **CAESAR SALAD:** LOCALLY SOURCED ROMAINE LETTUCE WITH SHAVED PARMESAN AND HERBED CROUTONS.

• **SOUP OF THE DAY**

ENTREES:

(ALL ENTREES SERVED WITH OUR VEGETABLE OF THE DAY)

- **BEEF SHORT RIBS:** SERVED WITH PORT WINE SAUCE AND GARLIC MASHED POTATOES.
- **VEGETABLE RAVIOLI:** WITH LOCALLY SOURCED VEGETABLES SERVED IN A CHAMPAGNE CREAM SAUCE..
- **SEARED SALMON:** DE PUY LENTILS AND CITRUS CREAM SAUCE.
- **BARBECUE CHICKEN:** WITH BAKED SWEET POTATO AND COLLARD GREENS.

DESSERTS:

- **OLD FASHION CHOCOLATE CAKE**
- **NEW YORK CHEESECAKE**
- **APPLE CRISP:** SERVED WITH VANILLA ICE CREAM.

**PRICE EXCLUDES BEVERAGES, ALCOHOL, TAX AND GRATUITY.
OUR APPOLOGIES, THERE ARE NO SEPARATE CHECKS AND NO SUBSTITUTES. CONSUMING RAW UNDERCOOKED MEAT, POULTRY OR FISH MAY INCREASE RISK OF FOODBORNE ILLNESS.**

